ALTO SHAAM®

Convection Oven

Gas

PLATINUM SERIES

Model:

ASC-4G

Manual Control

- INSTALLATION
- OPERATION
- MAINTENANCE

24•7 Your Service Hotline 1-800-558-8744

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 USA
PHONE: 262.251.3800 • 800.558.8744 USA/CANADA FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY
www.alto-shaam.com

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DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to insure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. ***See Transportation Damage and Claims section located in this manual.***

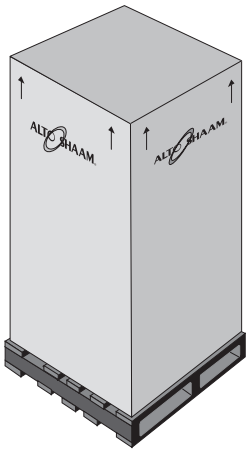
This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING



1. Carefully remove the appliance from the carton or crate.

   NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.

2. Read all instructions in this manual carefully before initiating the installation of this appliance.

   DO NOT DISCARD THIS MANUAL.
   This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. ***Additional manuals are available from the Alto-Shaam service department.***

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.

DANGER

Used to indicate the presence of a hazard that WILL cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

WARNING

Used to indicate the presence of a hazard that CAN cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

CAUTION

Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

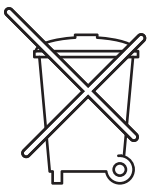
CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE: Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTE



For equipment delivered for use in any location regulated by the following directive:

DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.

INSTALLATION SAFETY WARNINGS

DANGER

IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE, OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH OR CAUSE PROPERTY DAMAGE.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CAUTION

METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

CAUTION

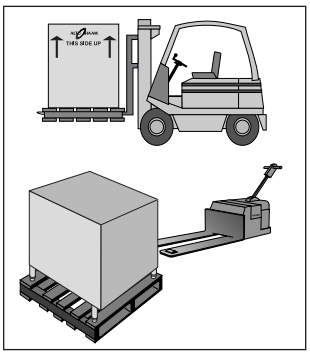
DO NOT LIFT OR MOVE THE OVEN BY USING THE DOORS OR THE DOOR HANDLES.

DANGER

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

SITE INSTALLATION

The Alto-Shaam convection oven must be installed in a location that will permit the oven to function for its intended purpose and to allow adequate clearance for ventilation, proper cleaning, and maintenance.



1. Hood installation is required. (CHECK LOCAL CODES.)
2. The oven must be installed on a stable and level surface. A non-combustible, heat resistant, and fireproof surface is highly recommended. If the oven is to be installed on a combustible surface, factory supplied legs or oven stand **MUST** be used.
3. **DO NOT** install this oven in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, etc.
4. This appliance must be kept free and clear of any combustible materials.
5. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.

WEIGHT		
NET	393 lb	(178 kg)
SHIPPING	438 lb	(199 kg)
CRATE DIMENSIONS:	40" H x 44" W x 53" D (1016mm x 1118mm x 1346mm)	
MINIMUM ENTRY CLEARANCE	31-1/2" (800mm) UNCRATED	

DIMENSIONS H x W x D:	
EXTERIOR:	58-1/2" x 38" x 44-1/2" (1486mm x 964mm x 1130mm)
INTERIOR:	24" x 29-1/8" x 25" (610mm x 740mm x 635mm)

MINIMUM CLEARANCE REQUIREMENTS		
	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
BACK	0" (0mm)	0" (0mm)
LEFT SIDE	2" (51mm)	0" (0mm)
RIGHT SIDE	2" (51mm)	2" (51mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)	6" (152mm)
ENTRY CLEARANCE:	31-1/2" (800mm) UNCRATED	
RECOMMENDED SERVICE ACCESS:	20" (508mm) RIGHT CONTROL SIDE	

INSTALLATION

INSTALLATION REQUIREMENTS

The oven must be mounted on the factory equipped oven legs or on an optional oven stand. Installation on a solid or concrete base that in any way restricts air flow may void the warranty.

All clearances for a proper ventilation air supply must be maintained to minimize fire hazard. Do not locate the oven immediately adjacent to any other heat-generating appliance.

WARNING

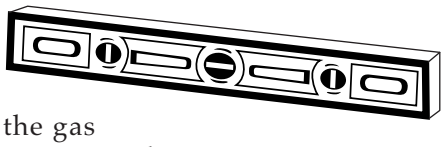
Inadequate ventilation, or failure to ensure an adequate supply of fresh air will result in a high ambient temperature at the rear of the appliance. An excessive ambient temperature can cause the thermal-overload protection device on the blower motor to trip resulting in severe damage to the blower motor.

A number of adjustments are associated with initial installation and start-up. Adjustments must be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to thermostat calibration, door adjustment, leveling, and gas pressure verification. The Platinum series oven burners are factory-adjusted with fixed air openings and require no field adjustment.

CAUTION

TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.

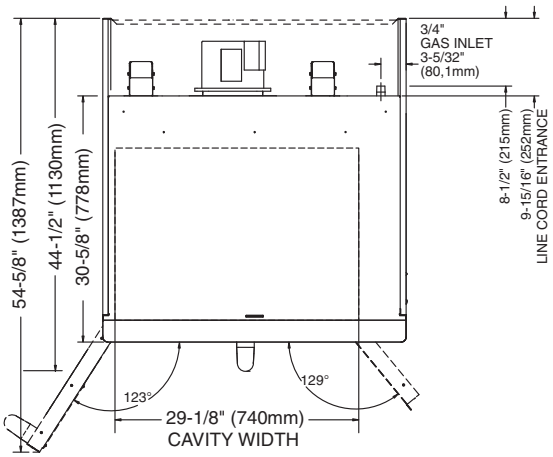
LEVELING

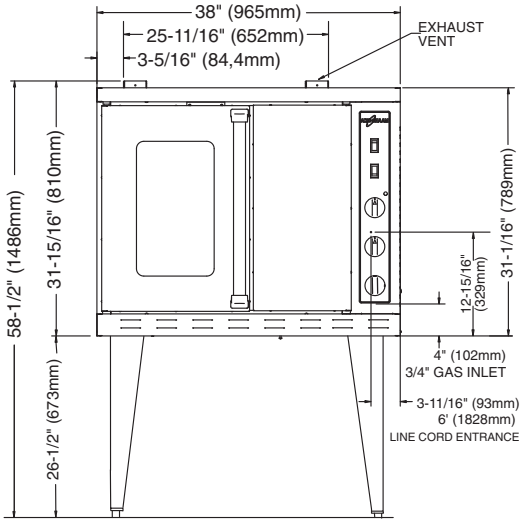


The oven should be leveled before the gas supply is connected. Level the oven from side-to-side and front-to-back with the use of a spirit level. For ovens installed on a mobile stand, it is important that the floor surface be level due to the probability of frequent oven repositioning.

We recommend checking the level of the oven periodically to make certain the floor has not shifted nor the oven moved.

NOTE: Failure to properly level this oven can cause improper function as a result of erratic burner combustion and will result in the uneven baking of products consisting of semi-liquid batter.





MODEL ASC-4G

GAS-FIRED
LISTED
ANS Z83.11a CSA 1.8a
2004 FOOD SERVICE EQUIP.

GAS SPECIFICATIONS

⚠ DANGER

CONNECTING TO THE WRONG GAS SUPPLY COULD RESULT IN FIRE OR AN EXPLOSION CAUSING SEVERE INJURY AND PROPERTY DAMAGE.

INSTALLATION REQUIREMENTS

GAS CONNECTION: 3/ 4" NPT

CHECK PLUMBING CODES FOR PROPER SUPPLY LINE SIZING TO ATTAIN BURNER MANIFOLD

NOTE: If a flexible gas line is used, it must be AGA approved, commercial type and at least 1" I.D.

GAS PRESSURE CHART

The gas valve and burner have been fitted according to the gas type specified on the identification name plate.

TECHNICAL SPECIFICATIONS

Natural Gas ←

Min. connected pressure	7.0" W.C.	1.74 kPa
Max. connected pressure	14.0" W.C.	3.48 kPa
Orifice Size	#26	
Manifold pressure	5.0" W.C.	1.25 kPa
Gross thermal output	50,000 Btu/hr	

Propane Gas ←

Min. connected pressure	11.0" W.C.	2.74 kPa
Max. connected pressure	14.0" W.C.	3.48 kPa
Orifice Size	#43	
Manifold pressure	10.0" W.C.	2.49 kPa
Gross thermal output	50,000 Btu/hr	

WARNING

TO AVOID SERIOUS PERSONAL INJURY, installation of this appliance must conform to local, state, and national codes; the current edition of the American National Standard Z223.1, National Fuel Gas Code, and all local municipal building codes. In Canada, installation must be in accordance with Standard CAN/CSA B 149.1 and Installation Codes - Gas Burning Appliances, and local codes.

FIELD CONVERSION OF FUEL TYPE

To convert from either fuel type, replace the orifice located at the burner inlet with the desired orifice. Set the manifold pressure to the corresponding values located in the following table. The pressure tap is located at either the lower elbow of the gas train, below the main ON/ OFF valve or in the pipe near the regulator.

FUEL TYPE	ORIFICE SIZE	ORIFICE P/N	MANIFOLD PRESSURE
Natural	# 26	OR-26431	5.0 IN/WC
Propane	# 43	OR-26430	10.0 IN/WC

GAS SUPPLY & INSTALLATION

DANGER

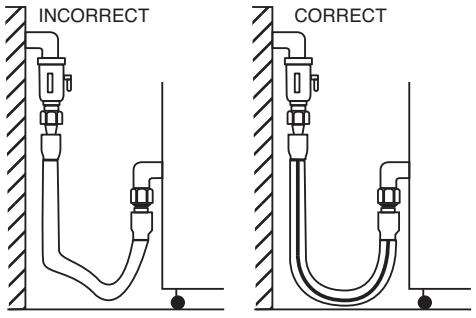
Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.

GAS REQUIREMENTS

The gas inlet is located at the back of the oven. Code requires the installation of a manual gas shutoff valve to be installed in the gas line ahead of the oven. This oven is also equipped with fixed burner orifices determined by the elevation specified as the initial installation location.

The oven is furnished with a regulator integral to the operation of the gas solenoid valve and may not require an additional external regulator. To ensure safe and proper operation, the gas pressure regulator installed in the oven is required for use with both natural gas and propane. If the connected pressure exceeds 14.0" W.C. (3.48 kPa), a step-down regulator is required. A step-down regulator is not the responsibility of the manufacturer.

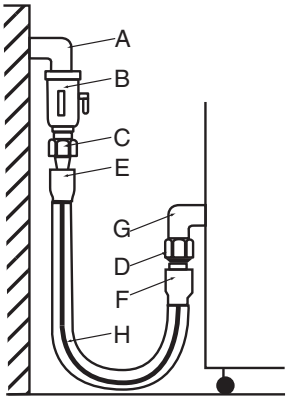
Use an approved pipe sealant at all connections. Do not use Teflon® tape. Gas supply connections and pipe joint compound must be resistant to the action of propane gases. Pipes must be clean, free of obstructions and pipe joint compound.



GAS CONNECTION

In the U.S.A., installation must conform to local codes or, in the absence of local codes, with the current edition of the ***National Fuel Gas Code***, NFPA-54 and ANSI Z223.1-1980 (latest edition). In Canada, installation must be in accordance with local codes, CAN/CGA-B149.1, ***Installation for Natural Gas Burning Appliances and Equipment*** (latest edition) or CAN/CGA-B149.2 ***Installation for Propane Burning Appliances and Equipment*** (latest edition).

The inlet supply line must be properly sized to accommodate all individual appliances simultaneously used on the same line but must never be smaller than 3/4" NPT.



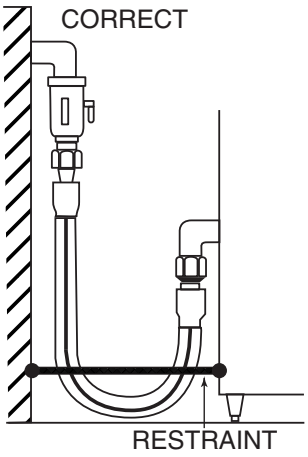
GAS INTAKE

A-G Installation elbow
B Wall Valve
C-D Three-piece union fitting (minimum 1 per installation)
E-F End connector for the flexible tube
H Marking line

GAS CONNECTION
➥ FOR OVENS ON CASTERS

The oven must be supplied with a flexible connector that complies with ***The Standard for Connectors for Movable Gas Appliances,*** ANSI Z21.69, CGA 6.16 and addenda Z21.69a (latest editions). A quick disconnect device must be installed to comply with ***The Standard for Quick Disconnect Devices for Use with Gas Fuel,*** ANSI Z21.41 and CAN1-6.9 (latest editions). A flexible connector is not supplied by the factory.

Adequate means must be provided to limit the movement of the appliance. Limitation of movement must be made without depending on the connector, the quick disconnect device, nor the associated piping designed to limit oven movement. Mounting holes for a restraining device are located on the lower back flange of the oven chassis.



Shut the gas supply OFF if it becomes necessary to disconnect the restraint. Reconnect the restraint immediately following the return of the oven to its original position. Turn the gas supply ON after the restraint has been reconnected.

LEAK TESTING

Use a soap and water solution on all gas supply line connections.

⚠ DANGER

NEVER USE AN OPEN FLAME TO LEAK TEST.

INSTALLATION

ELECTRICAL CONNECTION

This appliance is equipped with a three-prong grounding plug. For your protection against shock hazard this appliance should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

Plug the unit into a properly grounded receptacle ONLY, positioning the unit so that the plug is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the "OFF" position.

Proper receptacle or outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.

⚠ DANGER

ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON APPLIANCE NAMEPLATE.

DANGER

To avoid electrical shock, this appliance MUST be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in according with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

ELECTRICAL			
VOLTAGE	PHASE	CYCLE/ HZ	AMPS
120	1	60	12.5
6' (1828mm) cord with plug included: NEMA 5-15P			

DANGER

FAILURE TO VENT THIS APPLIANCE PROPERLY MAY BE HAZARDOUS TO THE HEALTH OF THE OPERATOR. Equipment damage, operational problems and unsatisfactory baking performance may also be the consequence of improper venting. Any damage sustained by a failure to properly vent this oven are not covered under warranty.

VENTILATION HOODS

Proper venting along with a sufficient quantity of make-up air is essential for proper oven operation. A mechanically driven, canopy exhaust hood is the preferred method of ventilation and must conform to local codes along with the current version of NFPA-96 ***Vapor Removal from Cooking Equipment*** (latest edition). The oven hood must extend 6" (152mm) beyond all sides of the oven. The distance from the floor to the bottom edge of the hood should be between 6'6" (1981mm) and 7' (2134mm).

A ventilation hood that supplies make-up air down the back vertical wall should be avoided since air currents can interfere with the oven flue exits. If such installation is unavoidable, an additional draft hood, specifically designed to deflect downdrafts, must be installed.

Ventilating hoods and exhaust systems shall be permitted to be used to vent appliances installed in commercial applications.

Where automatically operated appliances are vented through a ventilating hood or exhaust system equipped with a damper or with a power means of exhaust, provisions shall be made to allow the flow of gas to the main burners only when the damper is open to a position to properly vent the appliance and when the power means of exhaust is in operation. IN ACCORDANCE WITH **NFPA 54** COMMONWEALTH OF MASSACHUSETTS ONLY.

DIRECT VENTING

When necessary, direct venting can be used in situations where space is limited or to help offset the high cost of ventilation hoods.

DANGER

Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.

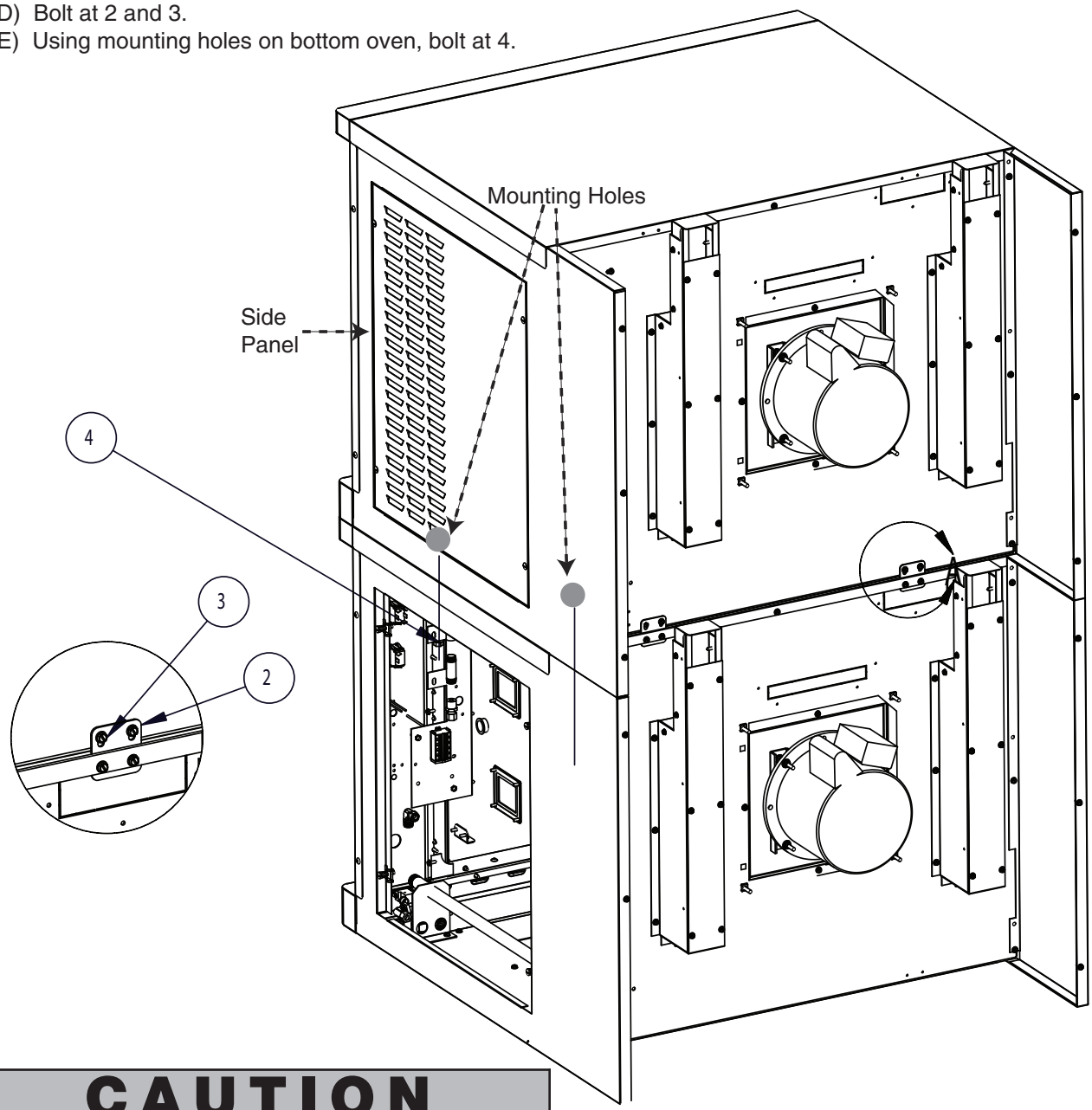
Direct venting should be installed in compliance with local codes by a certified professional. In the absence of local codes, refer to National Fuel Code NFPA 54, ANSI Z223.1 (latest revision).

2-ASC-4G/STK

Stacking Instructions

A) Remove side panels.
B) Knock out the mounting holes on top of the intended bottom oven.
C) After legs or casters have been installed on the bottom oven, place the upper oven on top of lower unit. Align.
D) Bolt at 2 and 3.
E) Using mounting holes on bottom oven, bolt at 4.

Item No.	Part. No.	Description	Qty.
2	1004369	BRACKET, ATTACHMENT, FSCO	2
3	SC-26520	SCREW, #10 SMS .5LG	8
4	SC-2351	5/16- 18 X 5/8 SERR HD	2



CAUTION

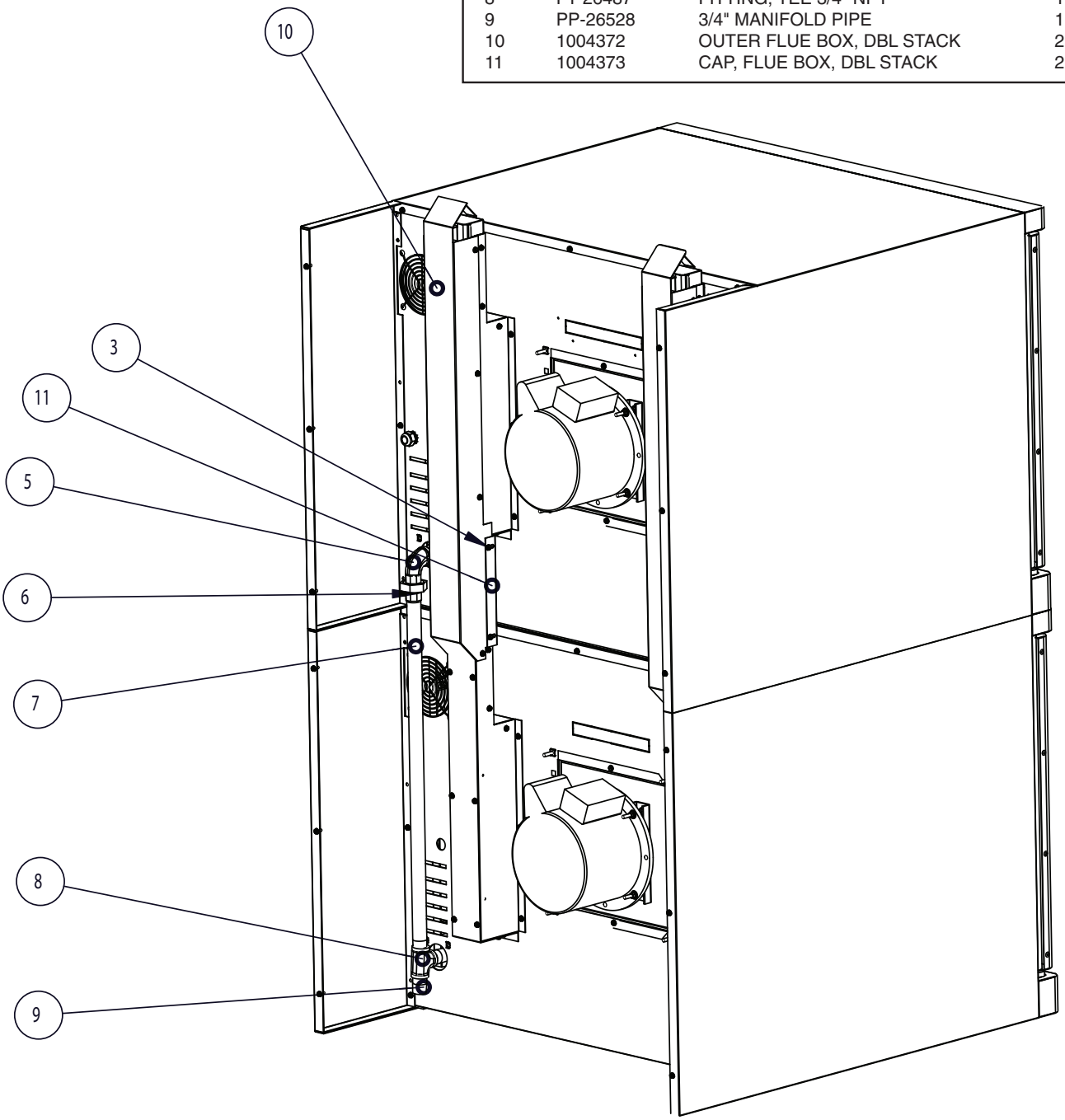
TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.

Gas Plumbing & Flue Interconnect

First - Assemble plumbing items 5 thru 9 as shown.

Next - Assemble items 10, 11, 3 as shown.

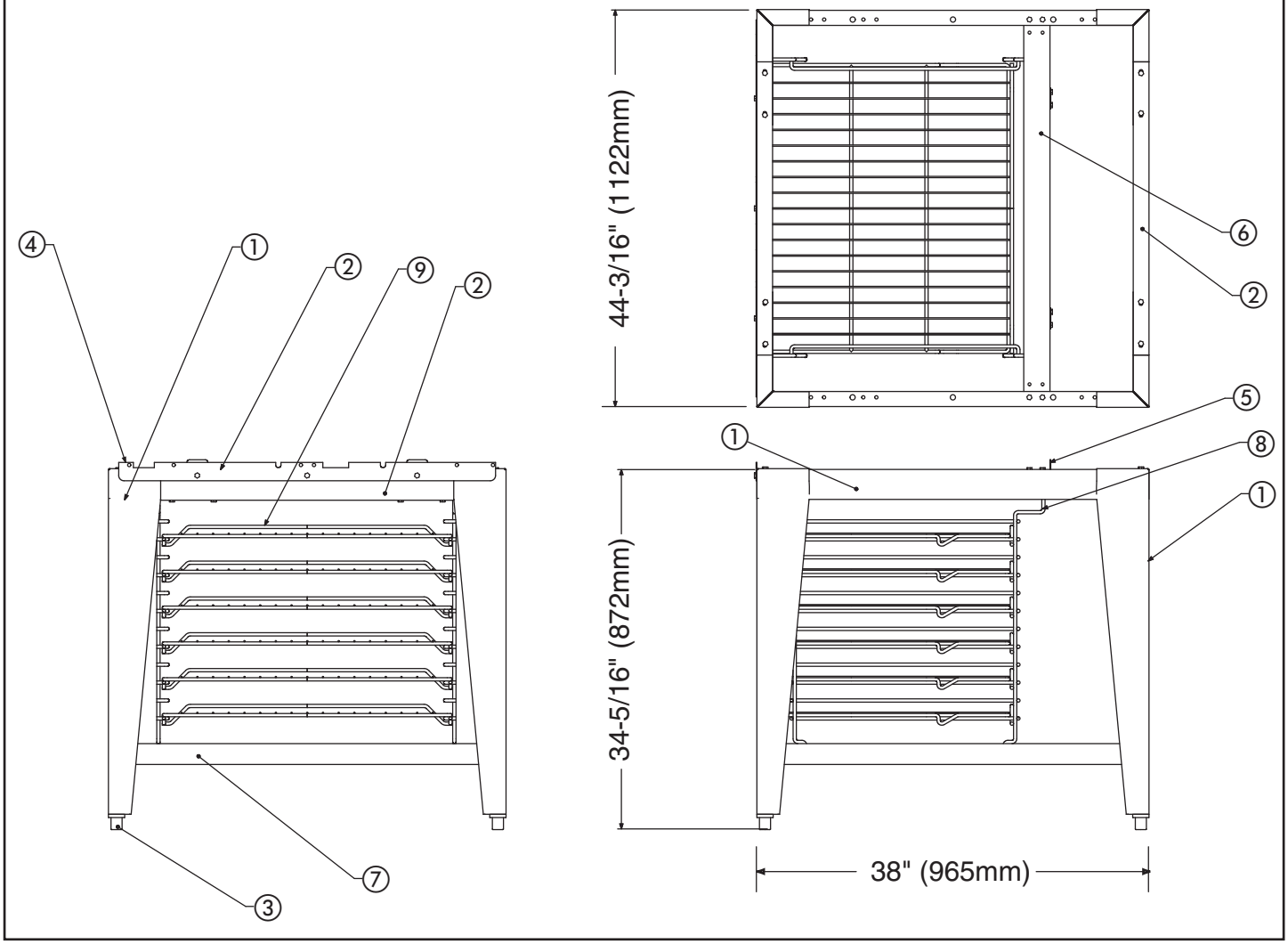
Item No.	Part No.	Description	Qty.
3	SC-26520	SCREW. #10 SMS .5LG	24
5	EB-26489	ELBOW 90 DEG STREET 3/4 NPT	1
6	FT-26488	FITTING, UNION 3/4" NPT	1
7	PP-26529	3/4" MANIFOLD PIPE	1
8	FT-26487	FITTING, TEE 3/4" NPT	1
9	PP-26528	3/4" MANIFOLD PIPE	1
10	1004372	OUTER FLUE BOX, DBL STACK	2
11	1004373	CAP, FLUE BOX, DBL STACK	2



INSTALLATION

OVEN STAND ASSEMBLY

OVEN STAND 5003489 SHOWN



ITEM NO	PART NUMBER	DESCRIPTION	QTY.
1	5003488	Leg Support Assembly	2
2	1004459	Channel, Support	2
3	LG-22185	Leg	4
	CS-25674	Casters, rigid	2
	CS-25675	Casters, swivel w/brake	2
4	1004461	Bracket, Stand	1
5	1004369	Bracket, Attachment	2
6	1004460	Channel, Back	1
7	1004466	Shelf, Stand	1
8	SR-26551	Rack, Oven Support	2
9	SH-26395	Oven Rack	6
10	SC-22729	Screws, 1/4-20 x 1/2 Hex Head	27
11	NU-23984	Nut, 1/4-20 Nylon Insert, 18-8 S/S	27
12	WS-2294	Lock Washer, 1/4" Stainless Steel	27

USER SAFETY INFORMATION

CAUTION

METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

The Platinum Series gas convection oven is intended for use in commercial establishments by qualified operating personnel where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.

DANGER

BEFORE STARTING THE APPLIANCE, MAKE CERTAIN YOU DO NOT DETECT THE ODOR OF GAS.

IF THE ODOR OF GAS IS DETECTED:

- **DO NOT attempt to light any appliance.**
- **DO NOT touch any electrical switches.**
- **Extinguish any open flame.**
- **Use a telephone OUTSIDE THE PROPERTY & IMMEDIATELY contact your gas supplier.**
- **If unable to contact your gas supplier, contact the fire department.**

Instructions to be followed in the event the odor of gas is detected should be posted in a prominent location. Specific instructions are available from your local gas supplier.

PRODUCT\PAN CAPACITY	
72 lb (33 kg) MAXIMUM 45 qts (43 liters)	
12 (twelve):	18" x 26" x 1" FULL-SIZE SHEET PANS

OPTIONS & ACCESSORIES	
☐ **CASTER SET,** 6" (152mm) FOR MOBILE STACK APPLICATIONS	5003790
☐ **COOLING RACK** (ONLY) FOR OVEN STAND	5003791
LEG SET (4)	
☐ 6" (152mm), with Bullet Feet	5003794
☐ 6" (152mm), with Seismic Feet	5003795
☐ 25" (635mm), with Seismic Feel	5003785
☐ **PANEL FOR BACK,** Stainless Steel	5005876
SHELF, OVEN RACK	
☐ INTERCHANGEABLE WITH COOLING RACK	SH-26795
STACKING HARDWARE SEE INDIVIDUAL STACKING COMBINATION SPECIFICATION SHEETS.	
STAND, STAINLESS STEEL	
☐ Mobile with Cooling Racks & Casters	5003786
☐ Stationary with Cooling Racks & Bullet Feet	5003489
☐ Stationary with Cooling Racks & Seismic Feet	5003787
☐ **VENTING KIT** (TO VENT DIRECTLY TO OUTSIDE)	5003797

IN THE EVENT OF A POWER FAILURE:

- TURN ALL SWITCHES OFF.
- WAIT UNTIL POWER IS RESTORED BEFORE ATTEMPTING TO OPERATE THE OVEN.

NOTE: *If such an event has occurred, it is strongly recommended that you ensure the food in the oven is safe for consumption according to local health regulations.*

OPERATING INSTRUCTIONS

START-UP OPERATION

BEFORE INITIAL USE:

Interior oven surfaces must be heated to remove surface oils and the accompanying odors produced during the first use of the oven.

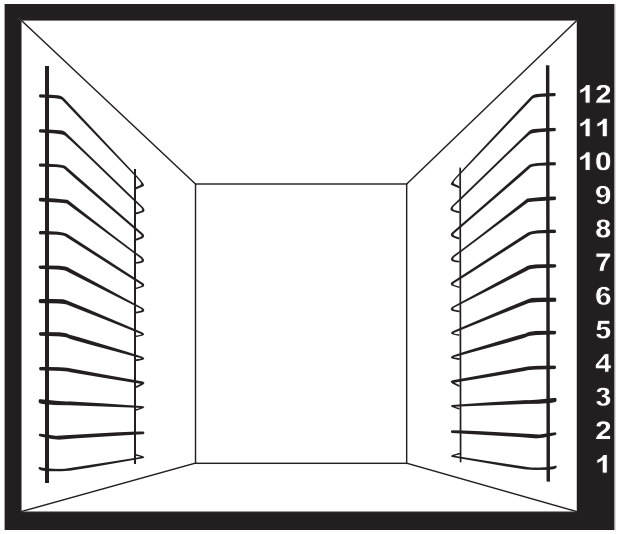
1. Wipe all wire shelves, side racks and the full oven interior with a clean, damp cloth.
2. Close the oven doors, press the power switch to the "ON" position, and set the thermostat to 300°F (149°C).
3. Allow the oven to cycle for approximately 2 hours or until no odor is detected.

PREHEATING:

Always preheat the oven for a minimum of 20 minutes before cooking product. Follow the operating instructions indicated on the next page of this manual.

PAN/SHELF POSITIONS:

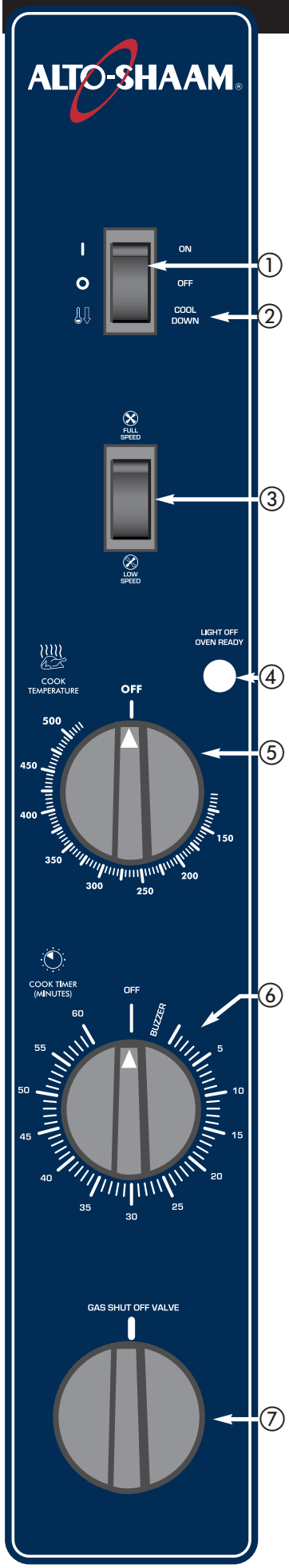
The oven includes 6 chrome plated wire shelves with two removable side racks and 12 shelf positions spaced at 1-3/4" (43mm).



1. POSITION **2 4 6 8 12** The best arrangement for broiling, baking cookies and for other baked goods under 2-1/2" (65mm) in height. This arrangement can also be used as the maximum capacity for reconstituting frozen entrées.
2. POSITION **1 4 7 10** General baking with the use of sheet pans for products under 3-1/2" (89mm) in height. Products include cakes, pies, muffins, or extended dishes in 12" x 20" x 2-1/2" deep pans (530mm x 325mm x 65mm GN 1/1).
3. POSITION **1 5 9** Ideal positions for baking bread, meringue, or extended dishes and roasts in pans not to exceed 5-1/2" (140mm) in height.
4. POSITION **1 6** Arrangement necessary for roasting whole turkey or roasts up to 7" (178mm) in height.

CAUTION

METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.



NOTE: Under normal operating conditions, the burner will ignite within four (4) seconds. If the burner does not ignite within fifteen (15) seconds, usually as a result of insufficient gas flow or air trapped in the gas line, the ignition system will lockout and must be reset.

1. Make certain the GAS SHUT OFF 7 knob to the *ON* position.
2. Press POWER SWITCH 1 to the *ON* position.
3. Press FAN SWITCH 3 to *high* or *low* fan speed.
4. Set THERMOSTAT 5 to the temperature desired.
   The LIGHT OFF\OVEN READY indicator light 4 will illuminate and the oven will begin to heat to the set temperature. When the set temperature is reached, LIGHT OFF\OVEN READY indicator light 4 will go out.

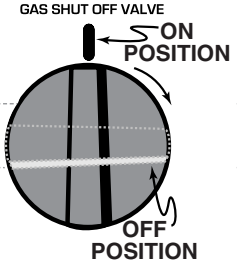
ALLOW A MINIMUM OF 20 MINUTES TO PREHEAT THE OVEN.

5. When the oven is preheated, load product into the oven. For best results, always load the oven from the bottom to the top position and load as quickly as possible to retain maximum oven compartment heat.
6. Set TIMER 6 by rotating the knob clockwise. The timer will begin to count down. When the timer reaches zero, the oven will produce an audible alert signal that will continue for three (3) minutes or until the timer knob is turned counterclockwise to the *OFF* position.

SHUTDOWN PROCEDURE

1. Rotate THERMOSTAT 5 to the *OFF* position.
2. Set the FAN SWITCH 3 to FULL SPEED.
3. Open the oven doors.
4. Press POWER SWITCH to the COOL DOWN 2 position. To help protect the motor, allow the fan to operate until the oven is cool.
5. When the oven is cool, press the POWER SWITCH 1 to the *OFF* position.

GAS IGNITION LOCKOUT RESET



1. Rotate GAS SHUT OFF 7 to the *OFF* position.
2. Rotate THERMOSTAT 5 to the *OFF* position.
3. Set the FAN SWITCH 3 to FULL SPEED to exhaust any residual gas.
4. Wait for a period of five (5) minutes before attempting a restart.
5. Rotate the GAS SHUT OFF 7 knob to the *ON* position.

NOTE: Turn the main circuit breaker for this appliance *OFF* if the oven will not be in operation for an extended period of time.

CHEF OPERATING TIPS

The Alto-Shaam convection oven will provide the best results and longest possible service with the utilization of the following suggestions and guidelines.

NOTE: Moisture will escape around the doors when baking products with a heavy moisture content such as chicken, potatoes, etc. This is a normal operating condition.

1. Thoroughly preheat the oven for approximately 20 minutes before use.
2. As a general rule, the cooking temperature can be set lower than the temperature used in a conventional oven. Cooking time may also be shorter. It is suggested the first batch of each product prepared be monitored closely to check for variances.
3. Maintain a record of the temperatures, times, and load capacities established for products cooked on a regular basis since they will be the same or similar for succeeding loads.
4. When practical, start cooking the lowest temperature products first and gradually work up to products with a higher cooking temperature.
5. If the cooking temperature setting for the previous product is more than 10°F (5°C to 6°C) higher than the temperature needed for the next load, use the FAN COOL-DOWN feature to decrease the oven temperature before setting the oven to a lower temperature.
6. Work as quickly as possible when loading the oven to prevent heat loss.
7. When the audible signal indicates the time has expired, remove the food product from the oven as quickly as possible to avoid over cooking.
8. Pans should be centered between side racks and each shelf should be loaded evenly to allow proper air circulation within the oven compartment.
9. To assure even cooking when baking, weigh or measure the product in each pan.
10. When cooking six pans of product, start from the top of the oven and use side rack positions 2, 4, 6, 8, 10, and 12.
11. Do not overload the oven. A maximum 6-sheet pan capacity is suggested for most items such as cakes, cookies, rolls, etc. A maximum of 12 sheet pans may be used for items such as fish sticks, chicken nuggets, and hamburgers. It will be necessary to adjust cooking times accordingly. Refer to product/pan capacities indicated in this manual.
12. To obtain an evenly baked product, muffin pans should be placed in the oven with the short side of each pan facing the front of the oven.
13. When rethermalizing frozen casseroles, preheat the oven 100°F (38°C) over the suggested temperature to compensate for the introduction of a large quantity of frozen product into the oven compartment. Reset the thermostat to the correct cooking temperature after the oven is loaded.
14. Use a pan extender or two inch (51mm) deep, 18" x 26" pans for batter-type products that weigh more than 8 pounds (3 to 4 kg), i.e.; pineapple upside-down cake.
15. To avoid obstructing airflow that would result in uneven cooking results, never place anything directly on the bottom of the oven cavity.

Cooking Guidelines

Food	Temperature		Time (Minutes)	Food	Temperature		Time (Minutes)
Cakes, Sheet	325°F	163°C	25	Macaroni & Cheese (frozen, full oven)	350°F	177°C	90
Chicken pieces (30 breasts & thighs, 25 legs & wings)	400°F	204°C	25	Macaroni & Cheese (refrigerated)	350°F	177°C	30
Chicken halves	400°F	204°C	40	Muffins	325°F	163°C	13-15
Beef patties	400°F	204°C	8	Pies, Frozen	325°F	163°C	40
Bacon	350°F	177°C	16	Pizzas, Individual	325°F	163°C	15
Fish, frozen (5 oz.)	350°F	177°C	15	Potatoes, Baked	350°F	177°C	50
Macaroni & Cheese (frozen, 1 pan)	350°F	177°C	50	Sandwiches, Grilled Cheese	400°F	204°C	4-6
				Tater tots	450°F	232°C	10

AT THE END OF THE DAY, UTILIZE THE COOL-DOWN MODE AND OPEN THE OVEN DOORS.

Do not place anything directly on the bottom of the oven cavity.

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES

It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

⚠ CAUTION

TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.

CLEANING AND PREVENTIVE MAINTENANCE

The oven is fabricated with an easy to clean porcelain enamel interior or an optional stainless steel interior.

NOTE: Always allow the oven to cool before cleaning. If the oven is hot, allow the interior surfaces to become cool to the touch by opening the oven doors and engaging the cool-down function.

DO NOT USE ABRASIVE CLEANING COMPOUNDS.

Completely avoid the use of abrasive cleaning compounds, chloride-based cleaners, or cleaners containing quaternary salts. To protect metal finish on stainless steel, never use hydrochloric acid (muriatic acid).

⚠ DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

DANGER

AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED

CLEAN THE OVEN ON A DAILY BASIS.

1. After the oven has cooled, remove all detachable items such as wire shelves, side racks, and drip pan. Clean these items separately.
2. Remove any food scraps from shelves, shelf supports, and blower fan wheel. Convection baffle openings must be kept clear of food scraps and grease.
3. Wipe the interior metal surfaces of the oven with a paper towel to remove any remaining food debris.
4. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.
5. For baked-on food deposits, use a non-caustic and non-toxic commercial oven cleaner appropriate for the interior oven surface of your oven. Follow the product manufacturer's instructions carefully for the use of this product. Any commercial oven cleaner must be approved for use on food contact areas. Remove soil with the use of a plastic scouring pad.
6. Wipe door gaskets thoroughly since these areas harbor food debris and grease.
7. Rinse surfaces by wiping with a clean cloth or sponge and clean warm water.
8. Remove excess water with a sponge and wipe dry with a clean cloth or air dry. Leave doors open until interior is completely dry. Replace side racks and shelves.

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for food service equipment.

AT THE END OF THE DAY, UTILIZE THE COOL-DOWN MODE AND OPEN THE OVEN DOORS.

CLEANING AND PREVENTIVE MAINTENANCE

EXTERIOR:

To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

Wipe control panel, door vents and door handles, thoroughly since these areas harbor food debris.

Clean exterior glass surfaces with a commercial window cleaner.

DO NOT USE ABRASIVE CLEANING COMPOUNDS.

MOTOR CARE

The convection oven motor contains self-lubricating, sealed ball bearings and is generally maintenance-free. During operation, the interior of the motor is cooled by air flowing into the rear of the motor case. This is a general operating feature when proper clearances have been allowed.

AT THE END OF THE DAY, UTILIZE THE COOL-DOWN MODE AND OPEN THE OVEN DOORS.

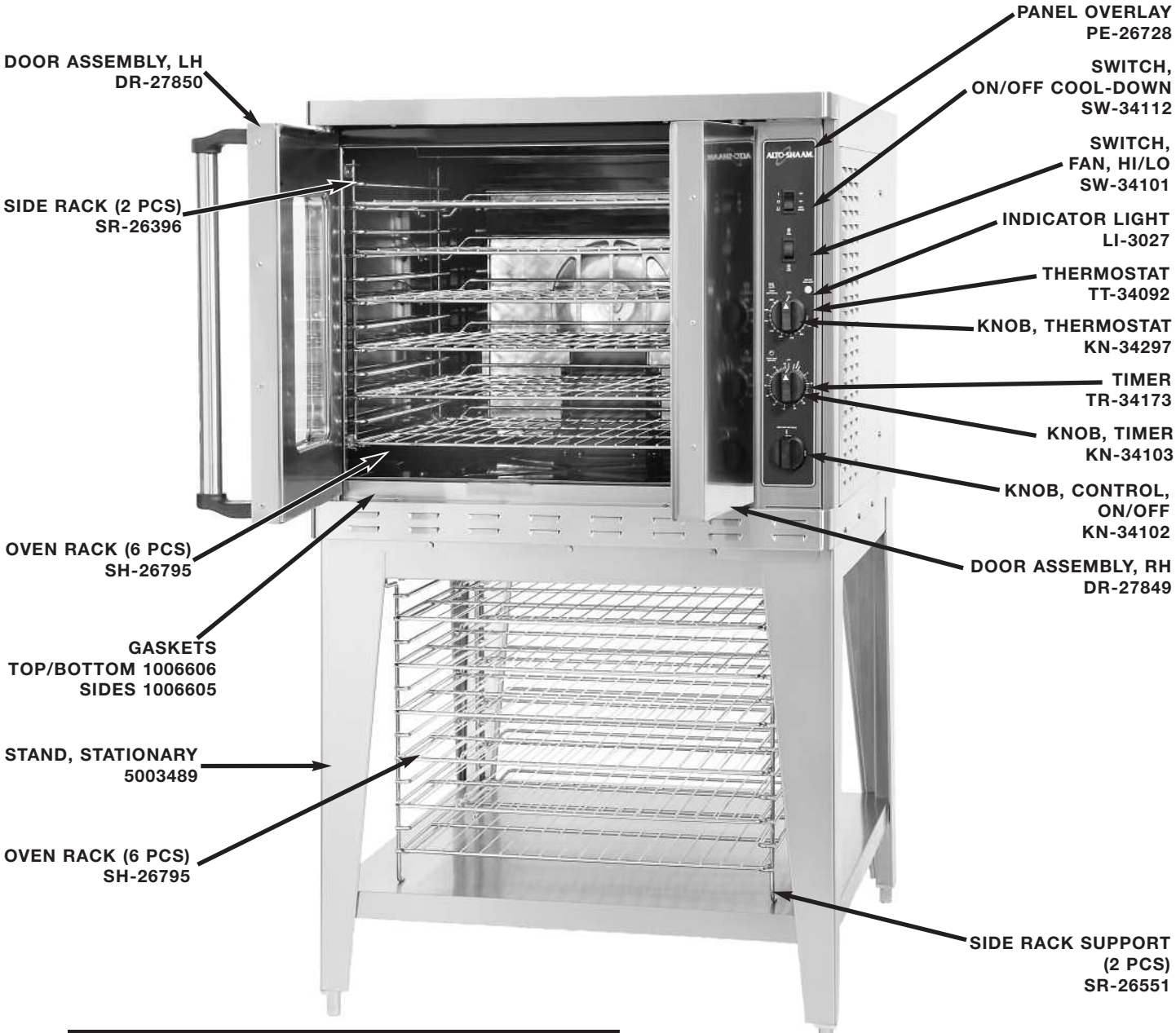
TROUBLESHOOTING GUIDE

Oven has no power.	Check to ensure oven is connected to proper power source.
Oven has power but will not turn **ON.**	Ensure power switch is turned **ON**. Ensure doors are closed. Ensure timer is turned **ON**. Ensure fan switch is turned **ON**. Door switch is bad or out of adjustment.
Oven fan turns **ON**, but there is no heat.	Ensure thermostat is turned **ON**. Ensure hi-limit is not tripped. Ensure Timer is turned on. Ensure that gas shut **OFF** valve is turned **ON.** Ensure that gas supply hose is connected.
Oven heats, fan runs, but doesn't shut **OFF** when door is opened.	Door switch is bad or out of adjustment.

SERVICE VIEWS

DANGER

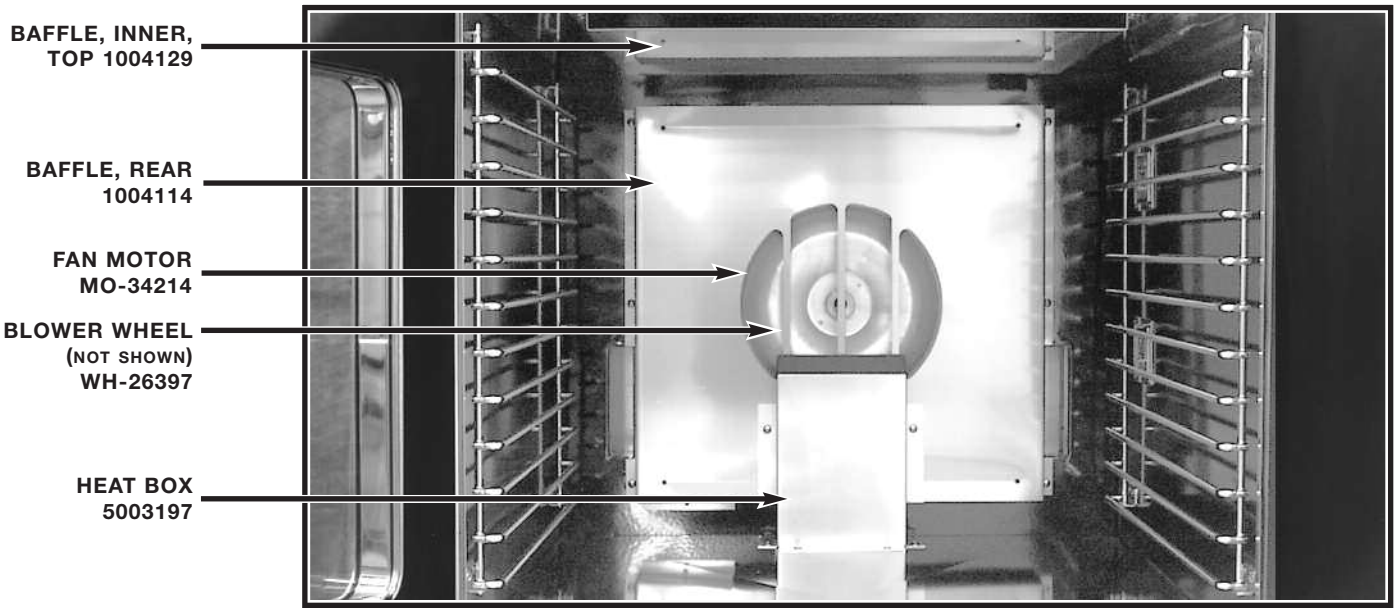
Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.



DANGER

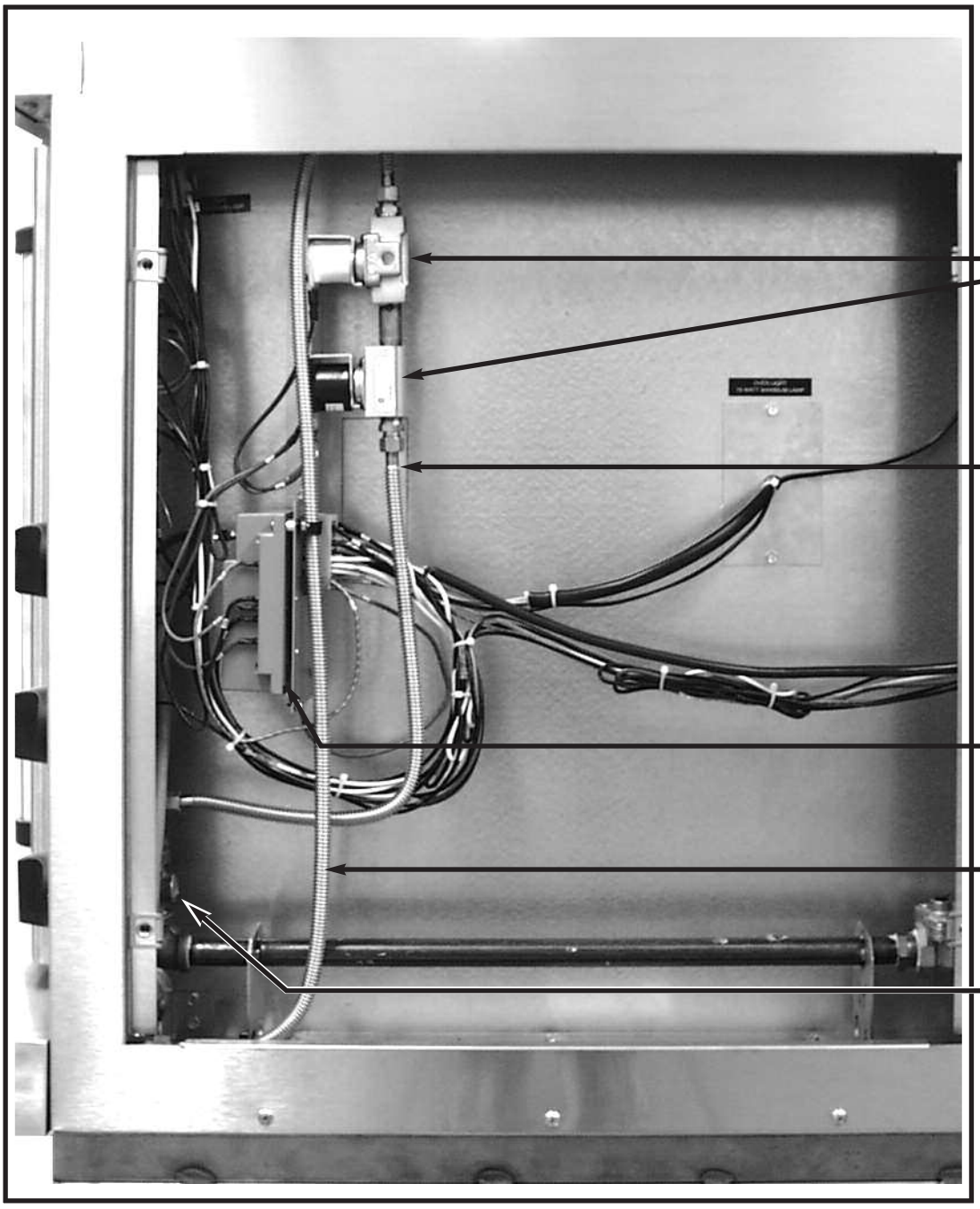
DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

INTERIOR OVEN COMPARTMENT

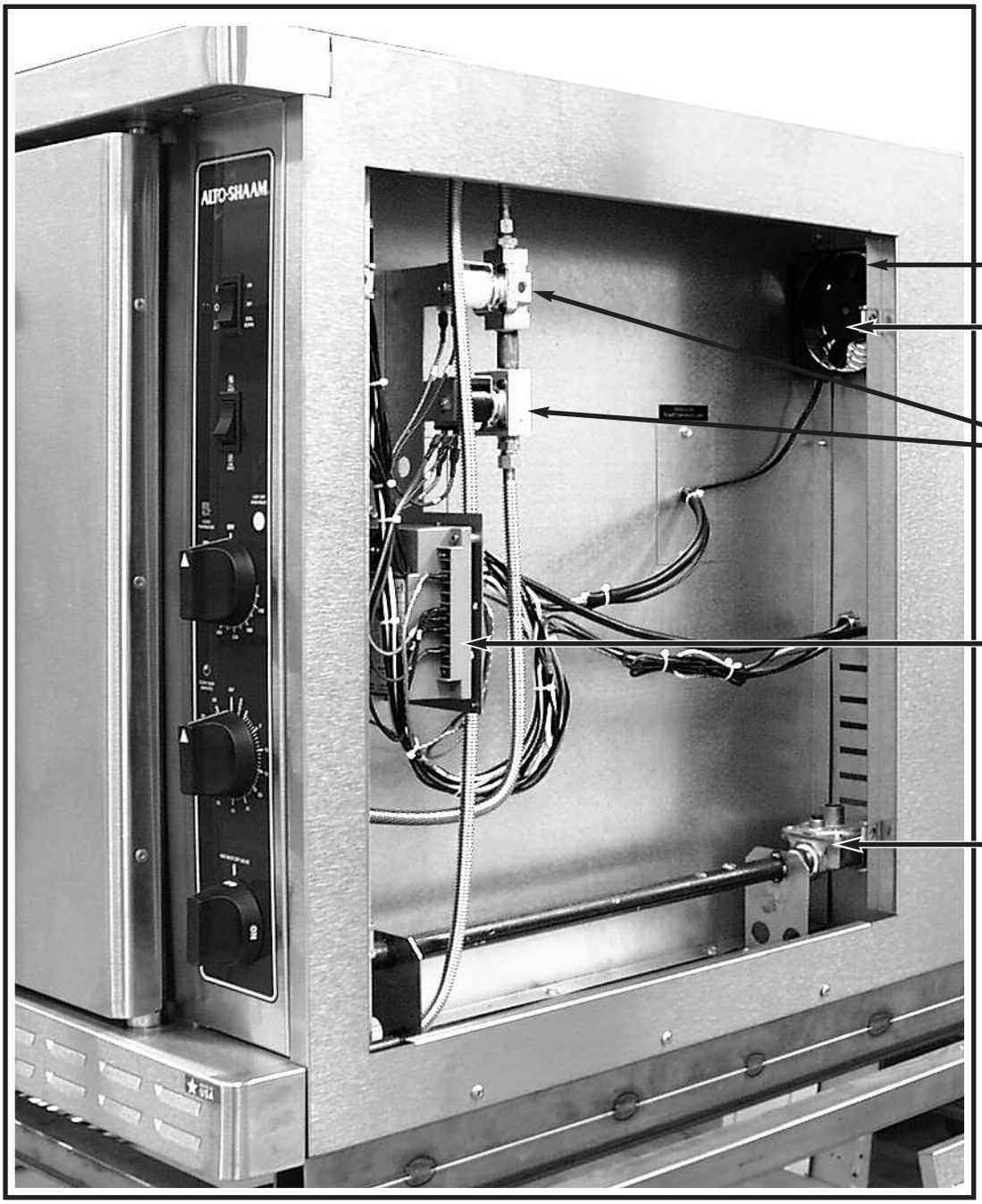


SERVICE VIEWS

RIGHT SIDE SERVICE PANEL - REMOVED



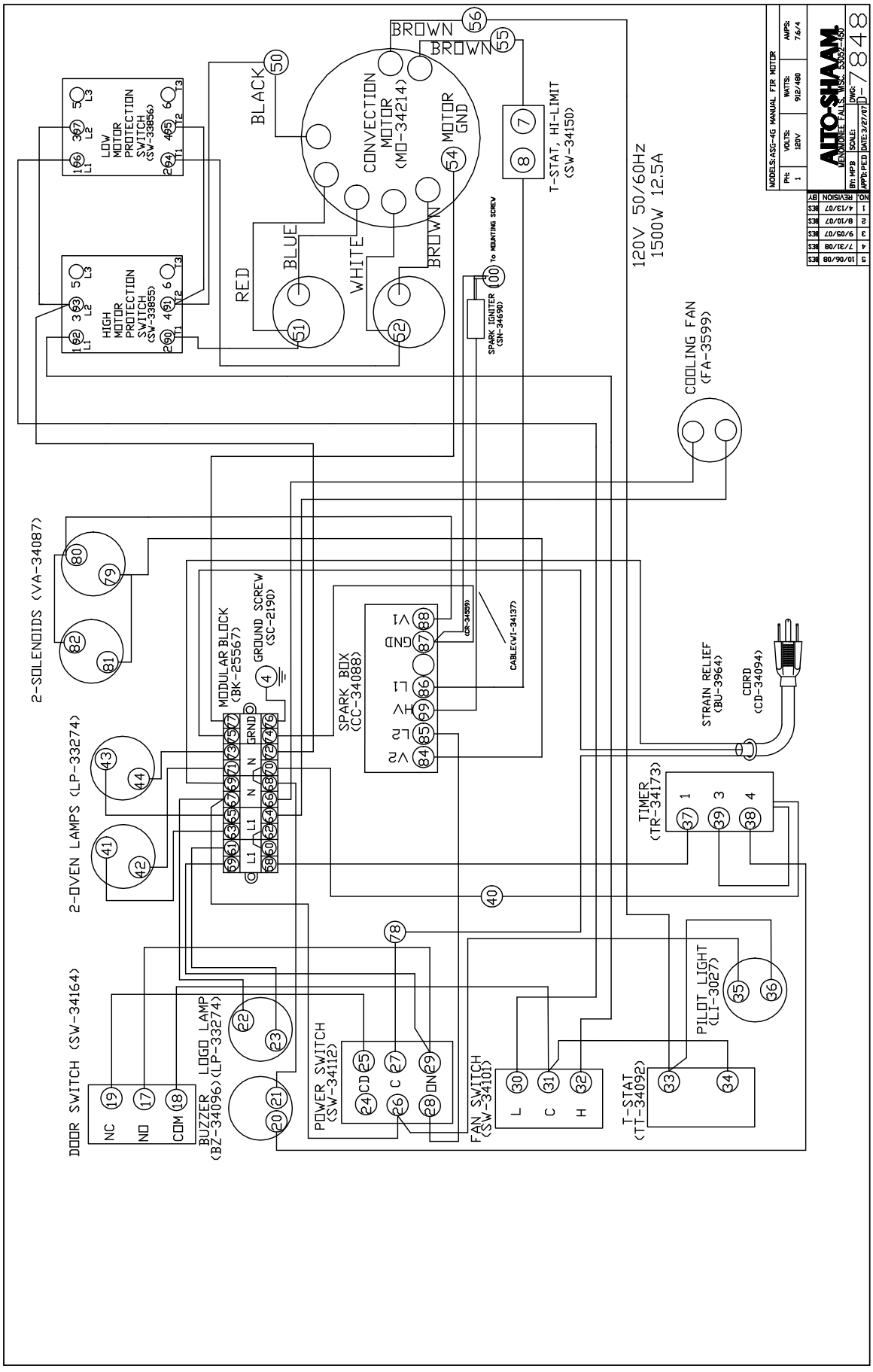
RIGHT SIDE SERVICE PANEL - REMOVED



SERVICE PARTS LIST

PART NO.	DESCRIPTION	QUANTITY
	EXTERIOR	
1006623	PANEL, OUTER, SIDE/TOP, ASC-CONVECT	1 EA
1006671	PANEL, OUTER, RH, ASC-CONVECT	1 EA
1006672	PANEL, LOUVERED, DOOR	1 EA
1006678	COVER, BOTTOM	1 EA
CD-34094	CORD, 6' (1829mm)	1 EA
1006606	GASKET, TOP & BOTTOM	1 EA
1006605	GASKET, RIGHT & LEFT	1 EA
	OVEN LAMP COMPONENTS	
LP-34161	LAMP, *CT, SNAP-IN, OVEN LIGHT	2 EA
LP-33274	LAMP, 15WATT	2 EA
GS-26630	GASKET, OVEN LAMP, STANDARD	2 EA
GL-26608	GLASS, *CT, OVEN LIGHT	2 EA
RP-3986	SOCKETS, *CT, FOR OVEN LAMP	2 EA
CV-26607	COVER FOR OVEN LIGHT	2 EA
	SHELVES & SIDE RACKS	
SH-26795	RACK, OVEN (6 PCS)	6 EA
SR-26396	RACK, SIDE (2 PCS)	2 EA
DOOR ASSEMBLY, LH		**5005409**
DOOR ASSEMBLY, RH		**5005407**
	MOTOR/BLOWER WHEEL	
MO-34214	MOTOR, 3/4HP, 1725/1140,125V	1 EA
WH-26397	WHEEL, BLOWER	1 EA

PART NO.	DESCRIPTION	QUANTITY
	GAS PARTS	
VA-26400	VALVE, REGULATOR, 10"WC, 3/4 NPT	1 EA
VA-26429	VALVE, GAS, ON/OFF, 1/2 NPT	1 EA
VA-34087	VALVE, SOLENOID, CTAS, 120V	2 EA
WI-34137	WIRE, IGNITION	1 EA
SN-34690	SENSOR, FLAME	1 EA
OR-26431	ORIFICE, BURNER #26, NATURAL GAS	1 EA
OR-26430	ORIFICE, BURNER, #43, LP GAS	1 EA
CC-34088	CONTROL MODULE, IGNITION, RAM	1 EA
5009365	BURNER ASSY, ASC-CONVECTION	1 EA
	FRONT CONTROLS/CONTROL COMPARTMENT — SWITCHES/THERMOSTATS/TIMERS	
TR-34173	TIMER	1 EA
TT-34092	THERMOSTAT, 140-500 DEG.F., 250V, 25AMP	1 EA
SW-34101	SWITCH, ROCKER, FAN, HI/LOW	1 EA
SW-34112	SWITCH, ON/OFF/COOL-DOWN	1 EA
SW-34164	SWITCH, DOOR	1 EA
PE-26728	PANEL OVERLAY, GAS CONVECTION	1 EA
LI-3027	LIGHT, INDICATOR, 110V, WHITE, RD	1 EA
KN-34102	KNOB, CONTROL OVEN ON/OFF	1 EA
KN-34103	KNOB, CONTROL INDICATING	2 EA
BZ-34096	BUZZER, 120V	1 EA
FA-3599	FAN, BOX, 70CFM, 125V, 50-60HZ	1 EA
GD-2396	GUARD, FAN	1 EA
SW-34150	HI-LIMIT T-STAT	1 EA
SW-33855	HIGH MOTOR PROTECTION SWITCH	1 EA
SW-33856	LOW MOTOR PROTECTION SWITCH	1 EA


MODELS:ASG-4G MANUAL FIR MOTOR
PH: 1
VOLTS: 120V
WATTS: 912/480
AMPS: 7.6/4
ALTO-SHAAM
MENOMONEE FALLS, WISC. 53052-4851
BY: MPB
APP'D: PED
SCALE:
DATE: 3/27/07
DWG: D-7848
REVISION
BY
NO
10/90/01 BKS 5
7/31/08 BKS 4
9/05/07 BKS 3
8/10/07 BKS 2
4/13/07 BKS 1
120V 50/60Hz
1500W 12.5A
BROWN
BROWN
BLACK
RED
BLUE
WHITE
BROWN
CONVECTION MOTOR (MO-34214)
MOTOR GND
T-STAT, HI-LIMIT (SW-3415O)
SPARK IGNITER (SN-34099)
To MOUNTING SCREW
COOLING FAN (FA-3599)
LOW MOTOR PROTECTION SWITCH (SW-33856)
HIGH MOTOR PROTECTION SWITCH (SW-33855)
2-SOLENOIDS (VA-34087)
2-OVEN LAMPS (LP-33274)
MODULAR BLOCK (BK-25567)
GROUND SCREW (SC-2190)
SPARK BOX (CC-34088)
CABLE(WI-34137)
STRAIN RELIEF (BU-3964)
CORD (CD-34094)
TIMER (TR-34173)
PILOT LIGHT (LI-3027)
T-STAT (TT-34092)
FAN SWITCH (SW-3410)
POWER SWITCH (SW-34112)
BUZZER (BZ-34096)
LOGO LAMP (LP-33274)
DOOR SWITCH (SW-34164)
NC
NO
COM
L1
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H

TRANSPORTATION DAMAGE and CLAIMS

All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.

2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.

3. Note all damage to packages directly on the carrier's delivery receipt.

4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.

5. If the driver refuses to allow inspection, write the following on the delivery receipt:
   Driver refuses to allow inspection of containers for visible damage.

6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.

7. Save any packages and packing material for further inspection by the carrier.

8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

ALTO-SHAAM LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Alto-Shaam will bear normal labor charges performed during standard business hours, and excluding overtime, holiday rates or any additional fees.

The parts warranty remains in effect for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

However, the heating element on Halo Heat® cook/hold ovens and the refrigeration compressor on Alto-Shaam Quickchillers™ are warranted for a period of five (5) years from installation. The labor warranty is the same as stated above; namely, for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions including, but not limited to, equipment subjected to harsh or inappropriate chemicals including, but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner including, but not limited to, damage due to chlorine or other harmful chemicals. Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____ _____

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